

Hartenberg Chardonnay 2012

Elegant, creamy and zesty with a sprinkle of toasty oak.

Cream based foods, smoked chicken or duck, seared tuna with olive oil, lime juice and black pepper.

variety : Chardonnay | 100% Chardonnay

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 13.56 % vol rs : 2.7 g/l pH : 3.33 ta : 7.5 g/l

type : White **style** : Dry **body** : Medium **taste** : Mineral **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : Up to five years from vintage.

Already known for our world-beating Shiraz, it seems our Chardonnay is Hartenberg's next showstopper with it's consistency in ratings and awards.

"Seamlessly merges tangerine vibrancy with vanilla cream from barrel ferment. Textured & rich yet lean & focused throughout. A peaches & cream delight with a dry finish." John Platter 2014

about the harvest: Grapes were handpicked in the early morning of each of the 7 days of picking so as to capture the subtle primary flavours that the variety offers.

in the cellar : Every batch from each of the morning picks as well as those of the individual parcels were kept separate in the cell ar so as to aid quality selection when it cape to assembling the final blend.

Barrel Ageing 10 months French Oak (225litre) 60 % new, 40% 3rd fill Balance in 2nd & 3rd fill barrels. Fermented & matured.



Hartenberg Estate

Stellenbosch

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www.hartenbergestate.com